



RKF Recipes

Smokin' Creole Seasoning

This seasoning blend jazzes up fish, meat, rice, soups and stews. Use it in your favorite Gumbo or Red Beans and Rice recipe for a true New Orleans culinary experience!

Creole Sausage Stuffing (makes 6-8 servings)

Ingredients

- 12 oz. Pepperidge Farm Country Style Stuffing Mix
- 12 oz. Pepperidge Farm Corn Stuffing Mix
- ½ cup Butter (melted)
- 14 oz. Andouille Sausage (finely chopped)
- 3 cups Chicken Broth
- 2 Tbls. Smokin' Texas Gourmet Garlic, Salt, and Pepper
- 1 Tbls. Smokin' Texas Gourmet **Smokin' Creole Seasoning**
- 2 Tbls. Dried Oregano
- 1 Tbls. Dried Thyme



Directions

1. Add both stuffing mixes to a large bowl and mix together
2. Cut sausage into pieces, add to a food processor and pulse until finely chopped
3. Add sausage to stuffing and mix well by hand or spoons until evenly mixed
4. Add all seasonings and mix well
5. Drizzle melted butter in about 1/3 increments and mix after each add
6. Add/drizzle broth ½ cup at a time and mix well

Cooking:

Stuffing in Turkey – Add stuffing to Turkey Cavity and cook Turkey per directions

Baked – Add stuffing to casserole dish and cover. Bake at 375 degrees F for 45 minutes. Remove cover and bake for 10 minutes.

